



DOMAINE DE CANTAUSSELES

GRAPE VARIETY

Cabernet Sauvignon

APELLATION

IGP Pays d'Oc

Red

SOIL

Gravelly clay covered
with small stones

Surrounded by a magnificent park, this pretty building is located not far from Pézenas, in Servian, with the Carroux massif as the backdrop.

The wines are vinified on site, in the modern facilities of the estate's cellar.

The 90 hectare vineyard surrounds the Château de Cantausseles.

TERROIR

Clayey-gravelly soil particularly well adapted to the vine. The grape varieties reach full maturity slowly and gradually, which gives the wines the finest aromas.

VINIFICATION

The grapes are harvested at optimum maturity, and following cold pre-fermentation maceration they remain in tanks for two to four weeks. Temperatures are maintained below 28° to ensure that all the fruit and varietal characters of the wine are preserved.

TASTING NOTES

This Cabernet Sauvignon lives up to all its initial promise, with a deep garnet colour and complex aromas of red fruits with spicy pepper notes.

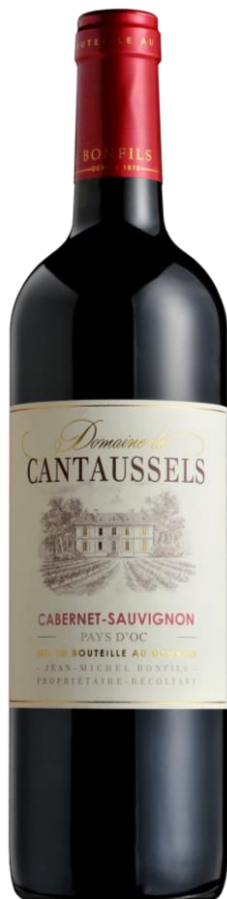
The palate is vigorous, with silky tannins and great finesse.

SOMMELIER'S ADVICE

Food and wine pairing: game stew, roast beef with mushrooms, Beaufort.

Serving temperature: 16-18°C

Aging potential: up → 3 years



AN ECOSPHERE

BONFILS
VINS & CHÂTEAUX
1870